

Prix Fixe

MENU

2 COURSES £25 | 3 COURSES £32

GUESTS STAYING ON A PACKAGE INCLUDING DINNER MAY CHOOSE 2 COURSES FROM THIS MENU

STARTERS

TODAY'S SOUP (V) (GF?)

With butter & your choice of white G, malted G, SO or gluten free bread E

DEVON CRAB CAKES

Warm tartar sauce, rocket & herb salad 355 Kcal CR, G, E, D, M

CHICKEN LIVER PARFAIT (GF?)

Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted sourdough 689 Kcal E, G, D, SU, S, SO

SPICED CARROT PAKORAS (GF) (V) (VE?)

Crispy carrot pakoras served with pickled shallots, sesame cream sauce and hot honey 397 Kcal SO, S, M, SU, D

EXTRAS

HOUSE CHIPS (V) (VE) (GF) 464 Kcal 4.50

GARLIC BREAD (V) 547 Kcal G, D 4.50

CHEESY GARLIC BREAD (V) 931 Kcal G, D 6.00

HOUSE SALAD (GF) (V) (VE) 155 Kcal M 3.50

HOUSE CIDER ONION RINGS (5) (GF) (V) 470 Kcal SU 5.00

TRUFFLE PARMESAN CHIPS (V) (GF) 586 Kcal D 5.50

HORSERADISH SLAW (GF) (V) 237 Kcal 3.50

SIDE OF SEASONAL VEG (V) (VE) (GF) 42 Kcal 4.50

MAINS

PAN ROASTED CHICKEN SUPREME (GF)

Pan roasted chicken supreme served with fondant potato, tender stem broccoli and a red wine jus 652 kcal D, SU

COLD RIVER BATTERED COD (GF)

Locally sourced cod tail in a crispy cider batter served with house chips, minted peas & homemade tartar sauce 1687 Kcal SU, E

ROASTED AUBERGINE (V) (GF)

Ras el-hanout chickpeas, minted yogurt, crumbled feta, pomegranate molasses and herb salad 381 Kcal C, S, M, D

PANKO CHICKEN PARMIGIANA

Panko coated chicken topped with a rich tomato sauce, mozzarella and Parmesan cheeses, grilled until crisp and served with chips and a house salad 881 Kcal C, D, G, M

DESSERTS

CHOCOLATE BROWNIE (GF) (V)

Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E

RASPBERRY SORBET (V) (GF) (VE)

Two scoops of local sorbet topped with fresh raspberries & lemon zest 178 Kcal

SALTED CARAMEL TART (V)

Golden salted caramel tart with honeycomb & salted caramel ice cream 983 Kcal D, E, G

(GF) GLUTEN FREE

(VE) VEGAN

(GF?) CAN BE GLUTEN FREE (please ask)

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY
N - NUTS F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.